

TESSA

APPETIZERS

CAULIFLOWER FRITTO - basil jalapeno aioli	18
HOUSE DIPS - garlic hummus, whipped ricotta, spinach-artichoke, crudite	18
CRISPY CHICKEN SLIDERS - spicy honey mustard, pickles, cabbages, carrot	16
TESSA MEATBALLS - blend of lamb, pork & beef, pomodoro, arugula, Parmigiano crisp	19
TUNA TARTARE - avocado, mango, scallions, ginger-sesame dressing, wonton chips	24
BURRATA - cherry tomato, prosciutto, arugula, balsamic vinegar, crostini	21
OCTOPUS - smoked labne, black garlic, calabrian chili, green olive, red watercress	25
P.E.I. MUSSELS - n'duja sausage, tomato, garlic, butter, white wine, crostini	21
TAPAS BOARD - a selection of four, six, or eight served with crackers	16 / 24 / 32

CHEESE		SALUMI	
Kunik	La Tur	Prosciutto	Capicola
Drunken Goat	Tumbleweed	Spicy Sopressata	Finoccionna

SOUP + SALADS

ROASTED SQUASH SOUP - served warm, apples, onion, creme fraiche, sage	14
BABY KALE SALAD - maple bacon, figs, pecans, blue chesse dressing	18
BEET SALAD - goat cheese & feta whip, hazelnuts, blood orange, citrus-thyme dressing	17
TESSA SALAD - cucumber, tomato, dried cherries, sunflower seeds, crispy chickpeas, olives	19
CAESAR SALAD - baby romaine, parmigiano, seeded rye croutons, pickled red onion	18

ADD TO ANY SALAD OR PASTA:			
Chicken +8	Salmon +15	Shrimp +12	Avocado +5

HOUSE MADE PASTA + RISOTTO

CACIO E PEPE - linguine, pecorino, black pepper, basil crunch, parmigiano foam	17 / 27
EGGPLANT RIGATONI - eggplant marinara, herbs, buffalo mozzarella	18 / 28
SHRIMP SCAMPI - spaghetti, shrimp, garlic, cherry tomato, white wine, parsley	19 / 29
FETTUCCINE BOLOGNESE - lamb bolognese, whipped ricotta	23 / 33
ARTICHOKE RISOTTO - marscapone, green peas, lemon, parmigiano, basil	18 / 28
RICOTTA GNOCCHI - pesto, sundried tomato, cippolini onions, green peas, manchego cheese	18 / 28
LOBSTER DIABLO - caserecci pasta, spicy lobster-tomato sauce, cherry tomato, lobster	27 / 37

ENTREES

CHICKEN PAELLA - chorizo, mussels, tomato, bell peppers, olives, saffron	34
D'ARTAGNAN DUCK BREAST - parsnips puree, cippolini onions, cherries, port reduction	36
BLACKENED SALMON - coconut lentil wild rice, mushrooms, currant-olive chutney	37
SEARED SCALLOPS - asparagus, potato, cherry tomato, orange beurre blanc	39
BERKSHIRE PORK MILANESE - apple honey mustard, wilted bitter greens, agrodolce	38

GRILL

WAGYU BURGER - 8oz burger, caramelized onion, apple wood bacon, fontina, hand cut fries	25
GRILLED BRANZINO - broccoli rabe, fingerling potato, fennel, roasted pepper coulis	35
HANGER STEAK FRITES - tomato chimichurri, crispy shallot, hand cut fries	37
LAMB CHOPS - peas, spring onion, oyster mushroom, pistachio mint salsa, port reduction	48

SIDES

GARLIC MASHED POTATOES	12
BROCCOLI RABE with chili flakes	10
GRILLED ASPARAGUS with lemon	10
CRISPY BRUSSELS SPROUTS with bacon and horseradish creme	11
ROSEMARY FRIES	11
PARMIGIANO TRUFFLE FRIES served with harissa aioli	12

Executive Chef
Sean McNorton

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

DRINKS

COCKTAILS 18

- FIG OLD FASHIONED** - Bulleit Bourbon, Black Infusions Fig, Demerara, Angostura & Orange
CIN & CIDER MULE - Angel's Envy Bourbon, Apple Cider, Lemon, Cinnamon Agave, Ginger Beer
PICKLE 'TINI - House-Infused Pickle Ketel One, Olives, Dill Pickle
GINGER BERRY MARGARITA - Corralejo Reposado, Combier Cassis, Lemon, Ginger Beer
ESPRESSO MARTINI - Ketel One, Espresso, Mr Black, Amarula, Amaretto
JALA BACK - Fiero Habanero Tequila, Aperol, Lemon, Elderflower
YAS QUEEN - Tanqueray, Choya Yuzu Liqueur, Amaretto, Lemon
GARDEN MARTINI - VDKA 6100, Cucumber, Lime, Basil
BLOOD ORANGE G&T - Empress 1908 Gin, Luxardo Maraschino, Blood Orange, Lemon, Tonic
SPICY LYCHEE 'TINI - Fiero Habanero Tequila, Combier Cassis, Lychee, Basil, Lime
HONEY GINGER POP SMOKE - Angostura White Oak Rum, Honey, Lime, Basil, Mint, Ginger Beer
NORTH OF BLEECKER STREET - Ford's Gin, Pear Liqueur, Elderflower, Lemon, Rene Briand

MOCKTAILS 8

- EASY PEASY LEMON SQUEEZY** - Ginger Spiced Lemonade
THE REFRESHER - Cucumber, Pineapple, Basil
STRAWBERRY LIMEADE - Strawberry, Lime, Basil
VIRGIN HIBISCUS MULE - Hibiscus, Mint, Lime, Ginger

WINES BY THE GLASS

SPARKLING

- CREMANT DE LOIRE ROSE** - Henry Varnay, Loire Valley, France NV **16 / 60**
LAMBRUSCO - Umberto Cavicchioli & Figli, Emilia Romagna, Italy NV **14 / 45**
PROSECCO - Della Scala 'Extra Dry Brut,' Veneto, Italy NV **15 / 55**
CHAMPAGNE - Lanson 'Le Black Label Brut,' Champagne, France NV **26 / 100**
CAVA - Campo Viejo 'Brut,' Catalonia, Spain NV **14 / 45**

WHITE + ROSÉ

- CHARDONNAY** - Harken, Central Coast, California 2021 (Keg) **16**
GRENACHE - Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2022 **15 / 55**
ALBARIÑO - Pazo de Lusco, Rias Baixas, Spain 2022 **17 / 65**
VIIGNIER - 'Conundrum' Fairfield, California 2021 **15 / 70**
GAVI DI GAVI - Villa Sparina, Piedmonte, Italy 2022 **17 / 65**
SAUVIGNON BLANC - Domaine Des Mazelles, Touraine, France 2022 **19 / 74**
BURGUNDY - Chateau du Bois de la Salle, Macon-Chaintre, France 2022 **17 / 65**

RED

- TEMPRANILLO** - Bodegas LAN Crianza, Rioja, Spain 2019 **17 / 65**
PINOT NOIR - Boen, Sonoma County, California 2021 **19 / 75**
BAROLO - Terre di Bo, Piedmonte, Italy 2019 **21 / 80**
MALBEC - Baron La Rose, Bordeaux, France 2021 **16 / 60**
ZINFANDEL - 'Unshackled Red' by The Prisoner, Central Coast, California 2021 **19 / 75**
GRENACHE BLEND - Domaine de Fontvive, Cotes du Rhone, France 2022 **18 / 70**
CABERNET SAUVIGNON - Jax Y3, North Coast, California 2021 **19 / 75**
MONTEPULCIANO - Tenuta I Fauri, Baldovino, Abruzzo, Italy 2021 **17 / 65**

DRAFT BEER 9

- FIVE BOROUGH CITY LIGHT** - Lager, New York 4.2%
GAFFEL - Kolsch, Germany 4.8%
WEIHENSTEPHANER - Hefeweizen, Germany 5.4%
BRAVEN BUSHWICK - Pilsner, New York 5.5%
ESTRELLA GALICIA - Lager, Spain 5.5%
DESTHIL - Dragonfruit Mango Sour, Illinois 5.7%
MONTAUK WAVE CHASER - East Coast IPA, New York 6.2%
FOUNDERS - Vanilla Porter, Michigan 6.5%
ACE JOKER - Hard Cider, California 6.9%
DEVIL'S PATH BY CATSKILL - Hazy IPA, New York 7.5%
DELIRIUM TREMENS - Blonde Ale, Belgium 8.5%